

## Radicchio salad with grilled chicken

### Ingredients

- **40g Caesar's Cream Dressing (Art. 55138)**
- **5g Gallina Seasoning (Art. 40022)**
- 20g valerian leaves
- 100g radicchio hearts
- 1 tbsp boiled corn
- 1 chicken breast
- Parmesan flakes
- Extra virgin olive oil
- 30g blanched mini peas
- A little fresh thyme

### Cooking instructions

1. Season the chicken with Gallina Seasoning and grill in a grill pan or on a barbecue. Slice into pieces.
2. In a bowl, toss the leaves, hand-cut radicchio, and corn. Marinate with Caesar's Cream Dressing and a little olive oil.
3. Place the salad in a deep plate with the chicken on top and Parmesan around. Finish with fresh thyme and a little extra olive oil.